

ABSTRACT

The present invention provides a process for producing ready-to-eat chow mein which can afford such a feeling and fragrant flavor as experienced when we eat the chow mein baked on a hot iron plate. It mixes flour, starch, table salt, water and the like to form a material and kneads the material. The thus kneaded material is extended and rolled to a predetermined thickness to form a noodle blank. This noodle blank is cut to a predetermined width and waved to form lines of noodle. These lines of noodle are converted to α -state with a steamer. A seasoning liquid of a predetermined concentration is sprayed to these lines of noodle and then are molded into a predetermined shape. Thereafter, they are oil fried to produce a mass of seasoned and fried noodles. This seasoned and oil fried mass of noodles is baked until it has its surface heated up to 150 degrees C to 240 degrees C so as to brown it.